



WEDDINGS

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*Experience your once in a lifetime
moment at the Tarpon Lodge.*

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Who We Are

Tarpon Lodge and Restaurant represents the ideal blend of Old Florida charm and modern day sophistication. The historic lodge, built in 1926, offers the perfect atmosphere for your timeless day. Both you and your guests will feel at ease in our secluded “country waterfront” setting as your vows drift through the warm Gulf breeze.

With several acres of beautiful palm trees and manicured lawns on Pine Island Sound, our waterfront property can serve as the setting for your ceremony, cocktail hour and reception. The festivities can be coordinated to revolve around the sunset, allowing you to have the picturesque day of your dreams.

For the reception, you can customize your own menu or choose from one of the menu options detailed below. Following your cocktail hour, our chefs will prepare dinner for your guests. A plated or buffet dinner can be served on either the enclosed patio or in our dining room.

Whether you envision a celebration which is classic or chic, formal or festive, Tarpon Lodge will deliver more than just a beautiful backdrop for your wedding day. We will help make your event an experience to delight the entire wedding party. Relax while enjoying the panoramic waterfront views, historical ambiance and four star dining that will leave your guests breathless.



Gulf Celebration Menu Sample Selection

\$65.00 per person

(20% service charge and 6% sales tax not included)

Included in the above price, your guests can enjoy:

- Three “display” hors d’oeuvres (from left hand column). Butler service hors d’oeuvres (otherwise known as tray service or passed hors d’oeuvres) are also available for an additional price.
- One salad option.
- One seafood option with style of preparation.
- One chicken option with style of preparation.
- One vegetable option.
- Two pasta, potato or rice options to pair with your seafood or chicken choices.

<p style="text-align: center;">Hors D’oeuvres Display</p> <p style="text-align: center;">Choice of Three</p> <p style="text-align: center;">Crudités An assortment of fresh vegetables served with ranch dip</p> <p style="text-align: center;">Imported and Domestic Cheese with Seasonal Berries A collection of aged and semi-soft cheese accompanied by fresh seasonal berries, flatbread and crostini</p> <p style="text-align: center;">Tropical Fruit Salsa with Chips</p> <p style="text-align: center;">Bruschetta</p> <p style="text-align: center;">Antipasto</p> <p style="text-align: center;">Hummus and Pita Chips</p>	<p style="text-align: center;">Butler Service Hors D’oeuvres</p> <p style="text-align: center;">Price is per piece (passed or displayed)</p> <p style="text-align: center;">Grilled Asparagus wrapped in Prosciutto\\ Meatballs Stuffed Mushrooms \$2.00 per piece for above</p> <p style="text-align: center;">Beef Wellington Mini Crab Balls Filet Mignon Tips Lamb Lollipops Mushroom Crab Imperial Scallops wrapped with Bacon Bronzed Gulf Shrimp Shrimp Cocktail Jerk Shrimp \$3.00 per piece for above</p>
<p>Salads</p> <p>Choice of One</p> <p>Mixed Baby Field Greens Salad with Citrus Vinaigrette</p> <p>Tomato, Onion and Cucumber Salad</p> <p>Classic Caesar Salad</p> <p>Tomato and Mozzarella Cheese Pyramid</p>	

Gulf Celebration Menu continued

Seafood Entrées

Choice of One

Mahi Mahi, or Shrimp

Choice of One Style of Preparation Below

Caribbean Scampi
Beurre Blanc
Citrus Encrusted
Key Lime Jerk, Blackened or Bronzed Seasoning
Pan Seared with Tropical Fruit Salsa

Chicken Entrées

Choice of One Style of Preparation Below

Chicken Florentine

with spinach and Mornay sauce

Chicken Marsala

with mushrooms and Marsala wine

Chicken Piccata

with lemon, caper and white wine sauce

Vegetables

Choice of One

Green Beans with Roasted Garlic
Baby Carrots with Ginger or Dill
Mixed Vegetables

Pasta, Potato, or Rice

Choice of Two

Pasta

Potatoes served traditional style or seasoned with:
garlic and herb

Roasted Red Bliss Potatoes
with rosemary, garlic and olive oil

Chef's Smashed Potatoes

Black Beans and Rice

Rice Pilaf
Slow baked with chicken broth, sautéed onion,
carrots,
celery, fresh herb and butter

Sun Celebration Menu Sample Selection

\$80.00 - \$100.00 per person

(20% service charge and 6% sales tax not included)

Included in the above price, your guests can enjoy:

- Three “display” hors d’oeuvres (from left hand column). Butler service hors d’oeuvres (otherwise known as tray service or passed hors d’oeuvres) are also available for an additional price.
- One salad option.
- One seafood option with style of preparation.
- One chicken option with style of preparation.
- One meat option.
- One vegetable option.
- Two pasta, potato or rice options to pair with your seafood, chicken or meat choices.

<p style="text-align: center;">Hors D’oeuvres Displays Choice of Three</p> <p style="text-align: center;">Crudités An assortment of fresh vegetables served with ranch dip</p> <p style="text-align: center;">Imported and Domestic Cheese with Seasonal Berries A collection of aged and semi-soft cheese accompanied by fresh seasonal berries, flatbread and crostini</p> <p style="text-align: center;">Fried Plantains with Tropical Fruit Salsa</p> <p style="text-align: center;">Bronzed Shrimp</p> <p style="text-align: center;">Bruschetta</p> <p style="text-align: center;">Antipasto</p> <p style="text-align: center;">Blackened Fish Bites</p>	<p style="text-align: center;">Butler Service Hors D’oeuvres Price is per piece (passed or displayed)</p> <p style="text-align: center;">Grilled Asparagus wrapped in Prosciutto Meatballs Stuffed Mushrooms \$2.00 per piece for above</p> <p style="text-align: center;">Beef Wellington Mini Crab Balls Filet Mignon Tips Lamb Lollipops Mushroom Crab Imperial Scallops wrapped with Bacon Bronzed Gulf Shrimp Shrimp Cocktail Jerk Shrimp \$3.00 per piece for above</p>
<p style="text-align: center;">Salads Choice of One</p> <p style="text-align: center;">Classic Caesar Salad Greek Salad Mediterranean Salad Mixed Baby Field Greens Salad with Citrus Vinaigrette</p> <p style="text-align: center;">Tomato and Mozzarella Cheese Pyramid Tomato, Onion and Cucumber Salad</p>	<p style="text-align: center;">Seafood Entrées Choice of One Seasonal & Local Fish or Shrimp</p> <p style="text-align: center;">Choice of One Style of Preparation Below</p> <p style="text-align: center;">Caribbean Scampi Beurre Blanc Citrus Encrusted or Coconut Encrusted Key Lime Jerk, Blackened or Bronzed Seasoning Pan Seared With Mango Salsa or Tropical Fruit Salsa</p>

Sun Celebration Menu continued

Chicken Entrées

Choice of One Style of Preparation Below

Caribbean Curry Chicken
with southern Indian spices

Chicken Florentine
with spinach and Mornay sauce

Chicken Louisiana
with artichoke hearts, roasted red peppers, onions and white wine sauce

Chicken Marsala
with mushrooms and Marsala wine

Chicken Parmigiana
with Mozzarella cheese and red sauce

Chicken Piccata
with lemon, caper and white wine sauce

Chicken Saltimbocca
with spinach, prosciutto ham and Provolone cheese

Chicken Tuscany
with Gorgonzola cheese, fresh basil and roasted red pepper
with sage supreme sauce

Meat Entrées

Carving Station

Choice of One

Filet Mignon - \$100

Prime Rib - \$95
served with Natural au Jus and Horseradish Cream Sauce

Short Ribs - \$90

Chef's Carved Honey Mustard Pork Loin - \$85

Jerk Pork Loin with Mango Chutney - \$85

Chef's Carved Turkey Breast - \$80

Country Style Ham - \$80

Vegetables

Choice of One

Grilled Asparagus
Green Beans Almondine
Green Beans with Roasted Garlic
Baby Carrots with Ginger or Dill
Spinach & Forest Mushrooms
Spaghetti Squash with Ginger
Mixed Vegetables

Pasta, Potato, or Rice

Choice of Two

Pasta

Potatoes served traditional style or seasoned with any of the following:
garlic and herb, bacon and chive, Gorgonzola cheese, Parmesan cheese, caramelized onion or wasabi and ginger

Potatoes au Gratin

Roasted Red Bliss Potatoes
with rosemary, garlic and olive oil

Chef's Smashed Potatoes

Black Beans and Rice

Rice Pilaf
Slow baked with chicken broth, sautéed onion, carrots, celery, fresh herb and butter

Wild Mushroom Risotto

Bar Pricing with Celebration Menus

The charts below were created for several reasons. We want to make it simple for you to plan your wedding, we don't believe in hidden costs and it's easier to budget your costs when you know the price per person at your reception venue.

2 Hour Bar Pricing with Gulf Menu			
	Price/Person	Price/Person	Price/Person
FOOD	\$65.00	\$65.00	\$65.00
HOST BAR Wine & Beer (2 hours)	\$25.00	-	-
HOST BAR Premium (2 hours)	-	\$35.00	-
HOST BAR Top Shelf (2 hours)	-	-	\$40.00
	Wine & Beer Price/Person with Food	Premium Price/Person with Food	Top Shelf Price/Person with Food
FOOD & BAR	\$90.00	\$100.00	\$105.00
20% Service Charge (applied to Price/Person)	\$18.00	\$20.00	\$21.00
6% Sales Tax (applied to Price/Person & Service Charge)	\$5.40	\$6.00	\$6.30
GRAND TOTAL (with Service Charge & Tax)	\$113.40	\$126	\$132.3

4 Hour Bar Pricing with Sun Menu

		Price/Person	Price/Person
FOOD		\$80.00 (Min)	\$100.00 (Max)
HOST BAR hours)	Wine & Beer (4	-	\$40.00
HOST BAR hours)	Premium (4	-	\$55.00
HOST BAR hours)	Top Shelf (4	-	\$70.00
		Minimum/Person	Maximum/Person
FOOD & BAR		\$104.50	\$140.00
20% Service Charge (applied to Price/Person)		\$24.00	\$34.00
6% Sales Tax (applied to Price/Person & Service Charge)		\$7.20	\$10.20
GRAND TOTAL (with Service Charge & Tax)		\$151.20	\$214.20

4 Hour Bar Pricing with Gulf Menu

		Price/Person	Price/Person	Price/Person
FOOD		\$65.00	\$65.00	\$65.00
HOST BAR hours)	Wine & Beer (4	\$40.00	-	-
HOST BAR hours)	Premium (4	-	\$55.00	-
HOST BAR hours)	Top Shelf (4	-	-	\$70.00
		Wine & Beer Price/Person with Food	Premium Price/Person with Food	Top Shelf Price/Person with Food
FOOD & BAR		\$105.00	\$120.00	\$135.00
20% Service Charge (applied to Price/Person)		\$21.00	\$24.00	\$27.00
6% Sales Tax (applied to Price/Person & Service Charge)		\$6.30	\$7.20	\$8.10
GRAND TOTAL (with Service Charge & Tax)		\$132.30	\$151.20	\$170.10

*The minimum price per person is \$113.40 (This includes selection from our Gulf Menu, 2 hours of beer and wine, and taxes and service charges).

Peak Season Weddings (February, March, April)

	Price/Person	Price/Person	Price/Person
FOOD	-	\$100.00	\$100.00
HOST BAR Wine & Beer (4 hours)	-	-	-
HOST BAR Premium (4 hours)	-	\$55.00	-
HOST BAR Top Shelf (4 hours)	-	-	\$70.00
	Wine & Beer Price/Person with Food	Premium Price/Person with Food	Top Shelf Price/Person with Food
FOOD & BAR	-	\$155.00	\$170.00
20% Service Charge (applied to Price/Person)	-	\$31.00	\$34.00
6% Sales Tax (applied to Price/Person & Service Charge)	-	\$11.16	\$12.24
GRAND TOTAL (with Service Charge & Tax)		\$197.16	\$216.24

*The minimum price per person for _____ is \$197.16 (This includes selection from our Sun Menu, 4 hours of beer and wine, and premium liquor and taxes and service charges).

Calculating a Wedding at Tarpon Lodge

Use the charts above to calculate the reception total for a wedding with us:

$$\underline{\hspace{2cm}} \times \underline{\hspace{2cm}} + \underline{\hspace{2cm}} =$$

Price/Person X # of guests + Grounds Fee Requirement = Total *without chair or
additional rentals*
(with 6% sales tax)

Ceremony Options

Where

What it may look like

On the dock



Where

What it may look like

In the gazebo
on the lawn



On the lawn
overlooking the water



**Under three beautiful
palm trees by the water**



An offsite location of your choice

Lodge Room Requirements

We want to be sure your guests receive the best service on your wedding day. In the event of a larger wedding or if you'd like to have a DJ or live musician, we will close Tarpon Lodge to the public. If the lodge is closed, we have a 1 night minimum per room booking requirement in the off season and a 2 night minimum per room booking requirement in season and holiday weekends. *Peak season weddings (February, March, and April) must have a 100 person minimum, food selection from our Sun Celebration menu (\$100) and a four hour premium bar.

To close Tarpon Lodge to the public:

From June thru January – All **8** rooms (1 night stay minimum) in the historic lodge must be rented or paid for by the wedding party.

From February thru April (and holiday weekends throughout the entire year) – All **22** units on the property (2 night stay minimum) must be rented.

May - All 22 units on the property (2 night stay minimum) must be rented.

Grounds Fee Requirements

If Tarpon Lodge is closed to the public the evening of your wedding, the following grounds fee requirements (6% sales tax not included) will also apply:

100 person minimum (February, March, April)	With Sun Celebration Menu (\$100.00 per person) & Bar Package - 4 hours Beer, Wine, and Premium Liquor (\$55.00 per person)	\$1500.00
85 people (or more)	With Celebration Menu & Bar Package	\$1000.00
75-84 people	With Celebration Menu & Bar Package	\$1500.00
55-74 people	With Celebration Menu & Bar Package	\$2500.00
50-54 people	With Celebration Menu & Bar Package	\$4000.00
Under 49 people	With Celebration Menu & Bar Package	\$5000.00
Under 40 people	With Celebration Menu & Bar Package	\$7500.00

Payment Requirements

- To secure the date of your wedding, we require a \$1,000 Non-Refundable Deposit.
- Two months prior to your wedding, we require that you pay **50% of the remaining balance**.

- One week prior to your wedding, we require that you **pay the remaining balance in full**. The Non-Refundable Deposit will be deducted from this payment.
- Included in the total balance will be your food costs, alcohol costs, grounds fee, service charge, additional rentals (if any) and all taxes required by law.
- The total balance does not include lodging

What You Can Expect From Us

- The ultimate destination wedding location (even if you live close by).
- Our Historic Lodge, Island House, Cottage and Boathouse can accommodate your guests on-site, but if you have overflow guests interested in lodging locally the night of your wedding, we will be happy to provide a list of alternate lodging options on Pine Island.
- We can accept weddings for up to 135 people.
- We are the perfect honeymoon spot.
- We are available to help you with all aspects of your wedding including:
 - ❖ Coordination of additional activities for your guests during their stay including boat ferries, fishing trips, kayaking, art gallery outings, golf, tennis, nature trails or bird watching.
 - ❖ Officiate recommendations.
 - ❖ Photographer recommendations.
 - ❖ DJ or live music recommendations.
 - ❖ Florist recommendations.
 - ❖ Decoration recommendations.
 - ❖ Cake recommendations.
 - ❖ Chair rental for your ceremony.
 - ❖ Tent rental for your cocktail reception.

Rehearsal Dinner Recommendations

Our Sister Property – Cabbage Key

Our sister property, Cabbage Key, offers the ideal spot for your luau themed rehearsal dinner. Your guests can be ferried from the docks at Tarpon Lodge to the serene island of Cabbage Key – an island with no cars or paved roads, just winding nature trails, picturesque views and relaxation.



Tarpon Lodge

Perhaps you prefer that your closest circle of family and friends enjoy each other's company on the property the entire weekend. Ask us about our rehearsal dinner options and start your wedding festivities right here at Tarpon Lodge.



